



**BOURBON
ORLEANS
HOTEL**

The History of the Orleans Ballroom

Built in 1817 by John Davis, the Orleans Ballroom is the oldest, most historic ballroom in New Orleans. When it opened, it became the setting for the most select affairs in New Orleans. Such events held here were masquerade balls, carnival balls and the forever famous Quadroon Balls in which beautiful fair-skinned African American women, or Quadroons, were selected to be the mistresses of wealthy Creole gentleman.

There was a time when a ticket to a Quadroon Ball cost two dollars, so that people of a certain social rank could afford to attend. It was written that the Orleans Ballroom was, without a doubt, the most richly decorated in the United States and these balls made the capitals of Europe envious.

In 1827, the Orleans Ballroom became the state and house legislative meeting place. It is said, but unverified that Andrew Jackson announced his candidacy for President of the United States of America within these staunch walls.

In 1881, it was no longer the swish of ball gowns that could be heard in these halls, but the swish of Nun's habits. For it was this year that the Orleans Ballroom was sold to the First Order of Negro Catholic Nuns and partitioned for use as convent, orphanage and school.

In 1964, the entire block was bought by a local developer and the now present Bourbon Orleans Hotel was built next to the Orleans Ballroom. And today, this ballroom still hosts grand masquerade balls and carnival functions as well as weddings, dinners and receptions. Even our local merchants and government hold their events here.

Compliments of the Bourbon Orleans Hotel

*Complimentary Bridal Suite on the Evening of Wedding Reception
Fresh Flowers in Suite upon arrival
Bottle of Champagne and Chocolate Covered Strawberries in Suite following Reception
20% Discount on Rehearsal Dinner, Private Brunches or Welcome Receptions when
Contracted in Conjunction with Wedding Reception*

Wedding Packages Include

*Tables and Chairs
Ivory Table Linens
Votive Candles
Cake Table and Cake Cutting Service*

Services Available

*Personal Wedding Coordinator to Execute Event
Professional Referrals
Specialty Linens
Décor Options
Transportation
Personalized Aisle Runners
Pool Covering or Bridge
Floral and Candle Pool Arrangements
Attendant Favors
Chocolate Fountain
Ice Sculptures
Carriage Rides
Second Line Jazz Bands*

Southern Soiree

*Three hour Hosted Bar with Call Brands
(Please refer to the attached listing of our Call Brands)*

Displays

(Please select One)

*Fresh Fruit Display with Honey Poppyseed Dressing
Vegetable Crudités Display with Assorted Dips*

Hors D'Oeuvres Menu

(Two hours continuous Hors D'Oeuvres)

Cold Hors D'Oeuvres

(Please select Three)

*Tomato Basil Bruschetta
Assorted Deluxe Canapés
Belgium Endive with Boursin Cheese
Artichoke Stuffed with Crawfish Mousse
Assorted Finger Sandwiches
Mini Po' Boys
Crawfish Bruschetta*

Hot Hors D'Oeuvres

(Please select Three)

*Beef Sate with a Thai Peanut Sauce
Spring Rolls, Plum Sauce
Stuffed Parmesan Artichokes
Cajun Crawfish Pie
Assorted Petit Quiche
Spicy Catfish Fingers with Remoulade Sauce
Buffalo Wings with Bleu Cheese Dressing
Blackened Chicken Tenders with Honey Creole Mustard*

A Carving Station of Beef served with Horseradish Cream and Silver Dollar Rolls

\$55.00

*Please add 21% service charge and 9.75% sales tax to all menu pricing
Culinarian Fee of \$75 will apply. All Carving and Action Stations require a Culinarian
The Bourbon Orleans recommends one Bartender per 75 guests. A Bartending Fee of \$85 per bartender applies to all bars for 3 hours.
\$25 per each additional hour*

Enchanted Evening

*Three hour Hosted Bar with Call Brands
(Please refer to the attached listing of our Call Brands)*

Displays

(Please select One)

*Fresh Fruit Display with Honey Poppyseed Dressing
Vegetable Crudités Display with Assorted Dips*

Hors D'Oeuvres Menu

(Two hours continuous Hors D'Oeuvres)

Cold Hors D'Oeuvres

(Please select Three)

*Tomato Basil Bruschetta
Assorted Deluxe Canapés
Belgium Endive with Boursin Cheese
Artichoke Stuffed with Crawfish Mousse
Assorted Finger Sandwiches
Mini Po' Boys
Crawfish Bruschetta*

Hot Hors D'Oeuvres

(Please select Four)

*Beef Sate with a Thai Peanut Sauce
Spring Rolls, Plum Sauce
Stuffed Parmesan Artichokes
Cajun Crawfish Pie
Assorted Petit Quiche
Spicy Catfish Fingers with Remoulade Sauce
Buffalo Wings with Bleu Cheese Dressing
Blackened Chicken Tenders with Honey Creole Mustard*

Cajun Pasta Station

(Please select Two Pastas)

Tri-Colored Tortellini, Penne, Bow Tie or Rotini

(Please select Three Sauces)

*Cajun Alfredo, Spicy Tomato, Pesto, SunDried Tomato Cream, Wild Mushroom & Tomato Basil
Served with Fresh Vegetables, Seafood, Fresh Grated Parmesan Cheese and
Garlic Bread Sticks*

A Carving Station of Beef served with Horseradish Cream and Silver Dollar Rolls

\$65.00

*Please add 21% service charge and 9.75% sales tax to all menu pricing
Culinarian Fee of \$75 will apply. All Carving and Action Stations require a Culinarian
The Bourbon Orleans recommends one Bartender per 75 guests. A Bartending Fee of \$85 per bartender applies to all bars for 3 hours.
\$25 per each additional hour*

French Quarter Fairy Tale

*Three hour Hosted Bar with Premium Brands
Please refer to the attached listing of our Premium Brands)*

Displays

(Please select Two)

*Fresh Fruit Display with Honey Poppyseed Dressing
Vegetable Crudités Display with Assorted Dips
Domestic and International Cheese Display with assorted crackers and French bread*

Hors D'Oeuvres Menu

(Two hours continuous Hors D'Oeuvres)

Cold Hors D'Oeuvres

(Please select Three)

*Tomato Basil Bruschetta
Assorted Deluxe Canapés
Belgium Endive with Boursin Cheese
Artichoke Stuffed with Crawfish Mousse
Assorted Finger Sandwiches
Mini Po' Boys
Crawfish Bruschetta*

Hot Hors D'Oeuvres

(Please select Four)

*Beef Sate with a Thai Peanut Sauce
Spring Rolls, Plum Sauce
Stuffed Parmesan Artichokes
Cajun Crawfish Pie
Assorted Petit Quiche
Spicy Catfish Fingers with Remoulade Sauce
Buffalo Wings with Bleu Cheese Dressing
Blackened Chicken Tenders with Honey Creole Mustard*

Cajun Pasta Station

(Please select Two Pastas)

Tri-Colored Tortellini, Penne, Bow Tie or Rotini

(Please select Three Sauces)

*Cajun Alfredo, Spicy Tomato, Pesto, SunDried Tomato Cream, Wild Mushroom & Tomato Basil
Served with Fresh Vegetables, Seafood, Fresh Grated Parmesan Cheese and
Garlic Bread Sticks*

A Carving Station of Beef served with Horseradish Cream and Silver Dollar Rolls

\$88.00

*Please add 21% service charge and 9.75% sales tax to all menu pricing
Culinarian Fee of \$75 will apply. All Carving and Action Stations require a Culinarian
The Bourbon Orleans recommends one Bartender per 75 guests. A Bartending Fee of \$85 per bartender applies to all bars for 3 hours.
\$25 per each additional hour*

Reception Enhancement Specialties

Hors D'Oeuvres Menu

(Two hours continuous Hors D'Oeuvres)

Cold HorsD'Oeuvres

(Please select Four)

*Tomato Basil Bruschetta
Assorted Deluxe Canapés
Belgium Endive with Boursin Cheese
Artichoke Stuffed with Crawfish Mousse
Assorted Finger Sandwiches
Mini Po' Boys
Crawfish Bruschetta*

Hot HorsD'Oeuvres

(Please select Four)

*Beef Sate with a Thai Peanut Sauce
Spring Rolls, Plum Sauce
Stuffed Parmesan Artichokes
Cajun Crawfish Pie
Assorted Petit Quiche
Spicy Catfish Fingers with Remoulade Sauce
Buffalo Wings with Bleu Cheese Dressing
Blackened Chicken Tenders with Honey Creole Mustard*

Hors d' Oeuvres are priced as part of your Wedding Package.

A La Carte Pricing is available at \$275 per 100 pieces

Cold Hors D'Oeuvres

*Strawberries Stuffed with Brie
Grilled Asparagus Wrapped with Air Dried Beef
Melon with Prosciutto
Salmon on Toast Points
Belle River Crawfish Bruschetta
Louisiana Crab Tartlets*

Hot Hors D'Oeuvres

*Andouillie Sausage En Croute
Mushrooms Stuffed with Seafood
Corn Meal Crusted Oysters or Shrimp with a Lemon
Garlic Aioli
Smoked Chicken Quesadillas, Picante Sauce
Brie en Croute
Petit Beef Wellington
Scallops Wrapped in Bacon
Blackened Shrimp, Mango Chutney
Louisiana Crab Cakes, Spicy Dijon Mustard Sauce*

A La Carte Pricing is available at \$325 per 100 pieces

*Boiled Shrimp on Ice
Oysters on the Half Shell
\$400 per 100 pieces*

*Jumbo Crab Claws
Market Price
100 pieces*

*Please add 21% service charge and 9.75% sales tax to all menu pricing
Culinarian Fee of \$75 will apply. All Carving and Action Stations require a Culinarian
The Bourbon Orleans recommends one Bartender per 75 guests. A Bartending Fee of \$85 per bartender applies to all bars for 3 hours.
\$25 per each additional hour*

Cajun Pasta Station

(Please select Two Pastas)

Tri-Colored Tortellini, Penne, Bow Tie or Rotini

(Please select Three Sauces)

Cajun Alfredo, Spicy Tomato, Pesto, SunDried Tomato Cream, Wild Mushroom & Tomato Basil

Served with Fresh Vegetables, Seafood, Fresh Grated Parmesan Cheese and

Garlic Bread Sticks

\$9.00

****\$75 Culinarian Fee applies ****

Carving Stations

Whole Cajun Seasoned Turkey

(Serves 40)

Served with Cranberry Orange Relish and Mini Croissants

\$235.00

Roasted Steamship Round of Beef

(Serves 150)

Served with Horseradish Cream and Silver Dollar Rolls

Market Price

Blackened Tenderloin of Beef

(Serves 20)

Served with a Mushroom Ragout and Assorted Rolls

Market Price

Maple Glazed Pit Ham

(Serves 50)

Served with Creole Mustard Sauce and Assorted Rolls

\$275.00

Island Spiced Pork Loin

(Serves 20)

Served with Mango Chutney and Assorted Rolls

\$250.00

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Culinarian Fee of \$75 will apply. All Carving and Action Stations require a Culinarian
The Bourbon Orleans recommends one Bartender per 75 guests. A Bartending Fee of \$85 per bartender applies to all bars for 3 hours.
\$25 per each additional hour*

Specialty Displays and Stations

(Minimum of 25 people)

Domestic and International Cheese Display

With French Bread and Assorted Crackers

\$7.00 per person

Pate en Terrines Display

With French Bread and Assorted Crackers

\$9.00 per person

Vegetable Crudités Display

With Assorted Dip

\$6.00 per persons

Smoked Salmon Display

(Serves 25)

With Specialty Breads, Crackers and Classic Garnishes

\$235.00 per side

Fresh Fruit Display

With Honey Poppyseed Dressing

\$6.00 per person

Baked Stuffed Brie

(Serves 25)

Brie Cheese Filled with Preserves and Wrapped in

Pastry

Displayed with an Array of Fresh Fruits and Water

Crackers

\$100.00 each

Antipasto Display

Marinated and Grilled Vegetables, Cured Meats and

Imported Cheeses

\$9.00 per person

Chocolate Covered Strawberries

\$40.00 per dozen

Flambé Banana Foster

Flambé Banana Foster Action Station

\$10.00 per person

****\$75 Culinarian Fee applies ****

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Culinarian Fee of \$75 will apply. All Carving and Action Stations require a Culinarian
The Bourbon Orleans recommends one Bartender per 75 guests. A Bartending Fee of \$85 per bartender applies to all bars for 3 hours.
\$25 per each additional hour*

Open Bar Package Selections

PREMIUM BEER & WINE BAR

Domestic, & Imported Bottled Beer

Bud, Bud Light, Miller Light and Heineken

Trinity Oaks Cabernet, Trinity Merlot, Trinity Chardonnay, Montevina Zinfandel

Soft Drinks, Assorted Fruit Juices, Bottled Flat and Mineral Water

3-Hour Open Beer and Wine Bar \$20.00 per person

CALL BRANDS OPEN BAR

Smirnoff Vodka

Boodles Gin

Bacardi Light Puerto Rican Rum

Jim Beam

Seagram's 7 Blend

Dewars Label Scotch

Jose Cuervo Gold Tequila

Domestic & Imported Bottled Beer (see list above)

Trinity Oaks Cabernet, Trinity Merlot, Trinity Chardonnay, Montevina Zinfandel

Soft Drinks, Assorted Fruit Juices, Evian and Mineral Waters

3-Hour Open Call Brands Bar \$25.00 per person

PREMIUM BRANDS OPEN BAR

Johnnie Walker Red

Tanqueray Dry Gin

Bacardi Gold Puerto Rican Rum

Seagram's VO Blend

Jack Daniel's Black

Finlandia Vodka

Sauza Commemorativo

Domestic & Imported Bottled Beer

Trinity Oaks Cabernet, Trinity Merlot, Trinity Chardonnay, Montevina Zinfandel

Soft Drinks, Assorted Juices, Evian and Mineral Waters

3-Hour Open Premium Brands Bar \$28.00 per person

SUPER PREMIUM BRANDS OPEN BAR

Chivas Regal Scotch

Maker's Mark Kentucky Bourbon Whiskey

Crown Royal Canadian Blend

Ketel One Vodka

Bombay Sapphire Gin

Mount Gay Rum,

Patron Tequila

Domestic & Imported Bottled Beer

Trinity Oaks Cabernet, Trinity Merlot, Trinity Chardonnay, Montevina Zinfandel

Soft Drinks, Assorted Juices, Evian and Mineral Waters

3-Hour Open Premium Brands Bar \$32.00 per person

The Bourbon Orleans recommends one Bartender per 75 Guests.

*****A Bartending Fee of \$85 per Bartender Applies to All Bars for 3 hours.*****

*****\$25 per each Additional Hour*****

Please add 21% service charge and 9.75% sales tax to all menu pricing

Culinarian Fee of \$75 will apply. All Carving and Action Stations require a Culinarian

*The Bourbon Orleans recommends one Bartender per 75 guests. A Bartending Fee of \$85 per bartender applies to all bars for 3 hours.
\$25 per each additional hour*

**Bar Pricing by the Hour on a Hosted Bar
Per Person**

	<i>Call Brands</i>	<i>Premium Brands</i>	<i>Super Premium Brands</i>
<i>1 Hour</i>	\$14.00	\$16.00	\$18.00
<i>2 Hours</i>	\$20.00	\$23.00	\$26.00
<i>3 Hours</i>	\$25.00	\$28.00	\$32.00
<i>4 Hours</i>	\$28.00	\$31.00	\$36.00

Hosted Bar Pricing Per Drink, Either Cash or Consumption

	<i>Consumption Tax not included</i>	<i>Cash Bar Tax included</i>
<i>Call Brands</i>	\$7.00	\$8.00
<i>Premium Brands</i>	\$8.00	\$9.00
<i>Super Premium Brands</i>	\$9.00	\$10.00
<i>Domestic Beer</i>	\$4.00	\$4.00
<i>Imported Beer</i>	\$5.00	\$5.00
<i>House Wines</i>	\$5.00	\$6.00
<i>Sodas and Bottled Water</i>	\$2.00	\$3.00
<i>Mineral Water</i>	\$3.00	\$3.00

Premium Cordials

Available At \$8.00 To \$11.00 Per Ounce

Brut Champagne, Champagne Mimosas, Bloody Marys, and Hurricanes

\$12.00 per person per hour

or

Based on Consumption up to 3 hours

*A \$85.00 Bartending Fee Applies To All Cash And Consumption Bars for 3 Hours,
\$25 per each additional hour*

*A \$75.00 Cashier Fee Will Be Applied To All Cash Bars for 3 hours,
\$25 per each additional hour*

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Culinarian Fee of \$75 will apply. All Carving and Action Stations require a Culinarian
The Bourbon Orleans recommends one Bartender per 75 guests. A Bartending Fee of \$85 per bartender applies to all bars for 3 hours.
\$25 per each additional hour*